



BIG HEAD

a head of our time

2016 Merlot Select

A.B.V 15%

R.S. < 3 g/l

T.A. 5.7 g/l

HARVEST October 18, 2016 and November 5th, 2016

SOURCE Hunter Farms (Niagara Lakeshore)

FERMENTATION ambient fermentation

SERVE 18°C

WINEMAKER'S NOTES October 18th we did 15 days of appassimento (fan dry), and for the November 5th pick we did 17 days appassimento (kiln dry). We did this because we wanted to get more acid from the fan dry and we wanted get more structure from the kiln dry. 7 months fermentation in 2nd fill (70%) French and (30%) American oak barrels. Total barrel aging was 17months.

SOMMELIER'S NOTES Oh Merlot, how underappreciated you truly are. The nose is a perfume of spiced plum compote, stewed black cherry and raspberry. There are also hints of vanilla and cardamom. The palate is dry, and juicy (I use this word to describe wines that show ripe concentrated fruit balanced by an acidity that makes my mouth water). Black and red berries on the palate, this time just ripe as opposed to fruit, we are in Niagara after all. I would age this wine, or at least decant for several hours and serve just below room temperature. The tannins would do well against beef or game, as well as char-marks from the grill.

905.468.4321
bigheadwines.ca

